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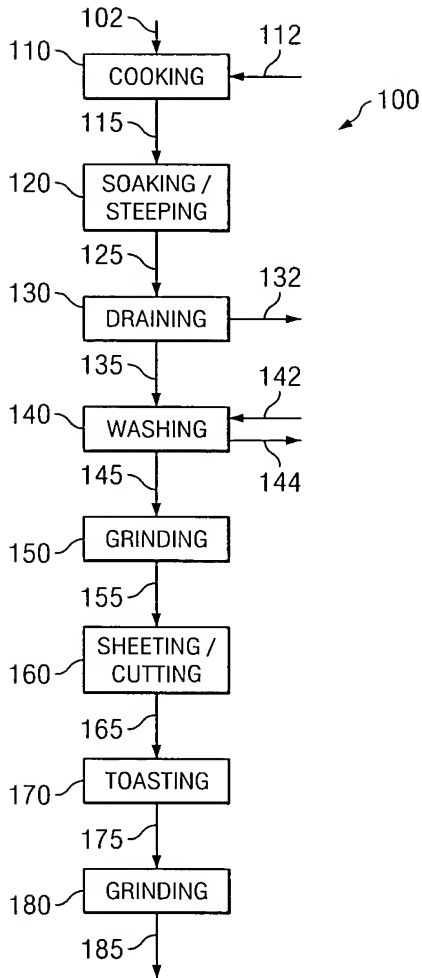


FIG. 1

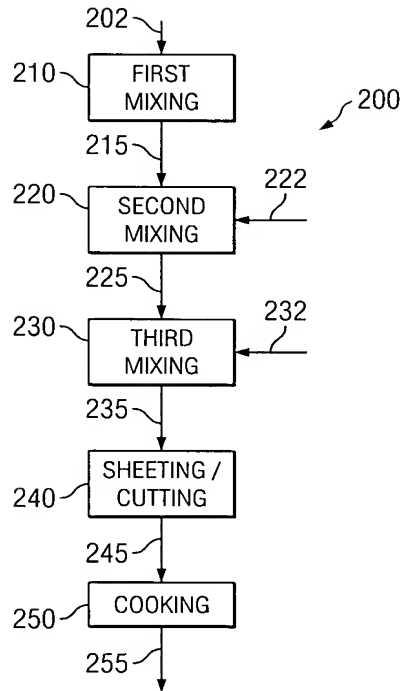


FIG. 2

PRECONDITIONED MASA	LB
DRY MASA	10.25
WATER	2.25
TOTAL	12.50

FIG. 3a

DOUGH COMPOSITION	LB
PRECONDITIONED MASA	12.50
STARCH	7.00
TCF	1.32
EMULSIFIER	0.055
WATER	4.50
OTHER	1.00
TOTAL	25.38

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FRIED CHIP COMPOSITION	PERCENT
DRY MASA	36.4
STARCH	26.7
TCF	3.7
EMULSIFIER	0.06
WATER	1.2
OIL	27.9
OTHER	3.9
TOTAL	100.0

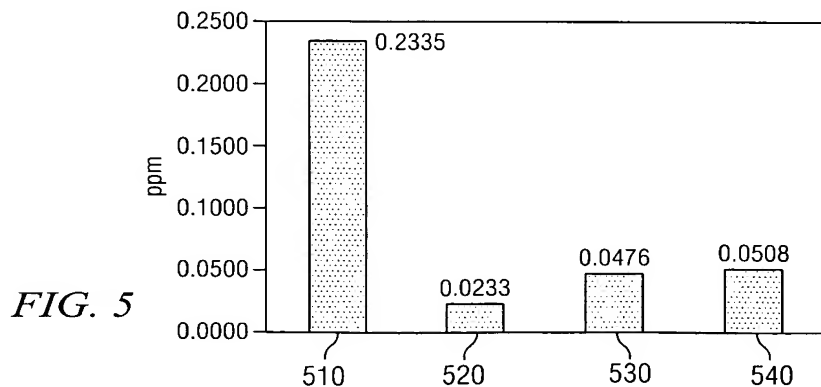
FIG. 3b

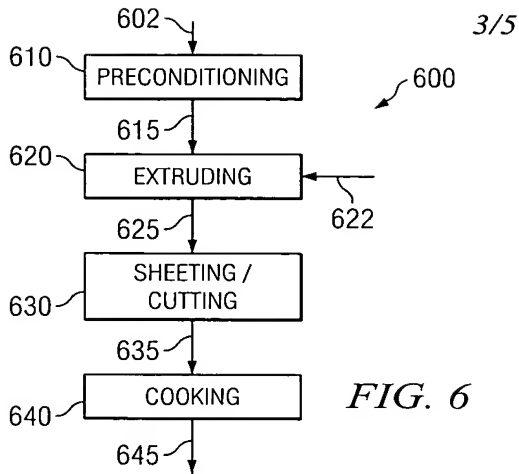
	STANDARD TORTILLA CHIP		UNTOASTED DRY MASA CHIP		P-VALUE
	MEAN	STANDARD ERROR	MEAN	STANDARD ERROR	
TOASTED FLAVOR	^a 4.39	0.10	^b 3.94	0.10	0.01

FIG. 4a

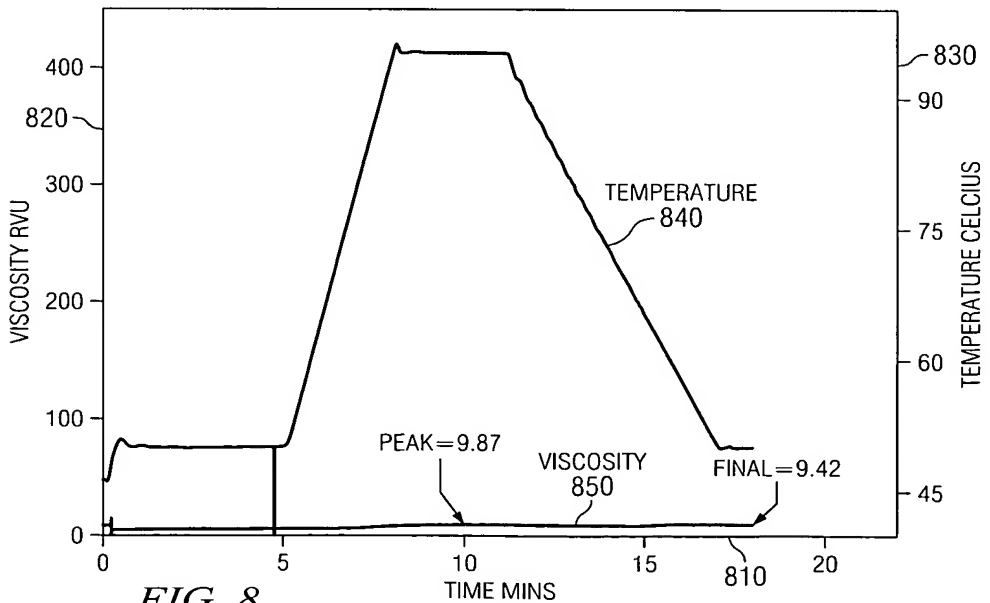
	STANDARD TORTILLA CHIP		UNTOASTED, DRY MASA CHIP WITH TCF ADDITIVE		P-VALUE
	MEAN	STANDARD ERROR	MEAN	STANDARD ERROR	
TOASTED FLAVOR	^a 2.4	1.12	^a 2.2	1.09	< 0.001
OVERALL ACCEPTABILITY	^a 6.5	2.02	^a 6.8	1.86	< 0.001

FIG. 4b

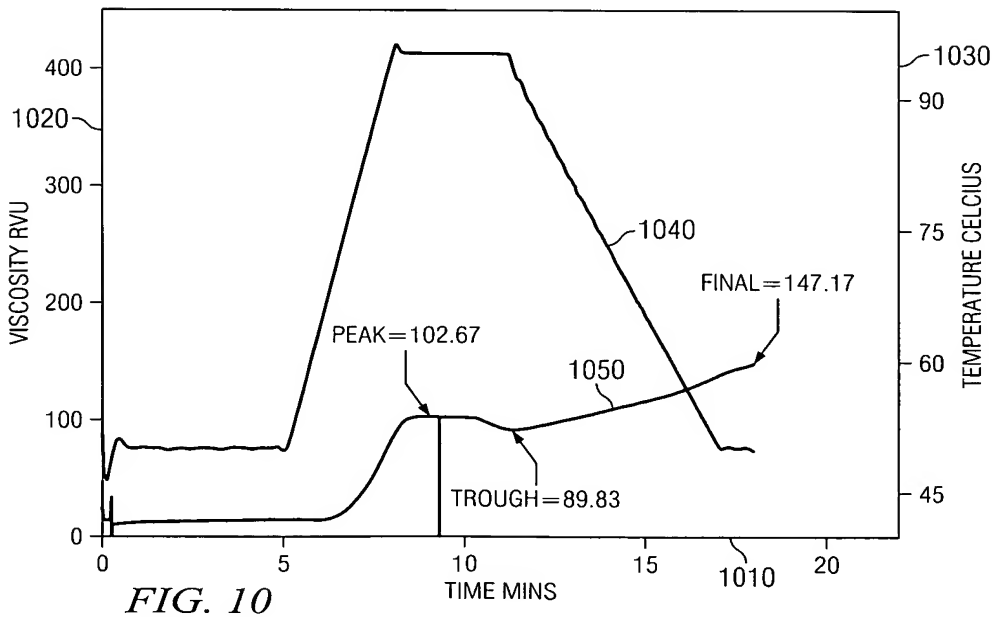
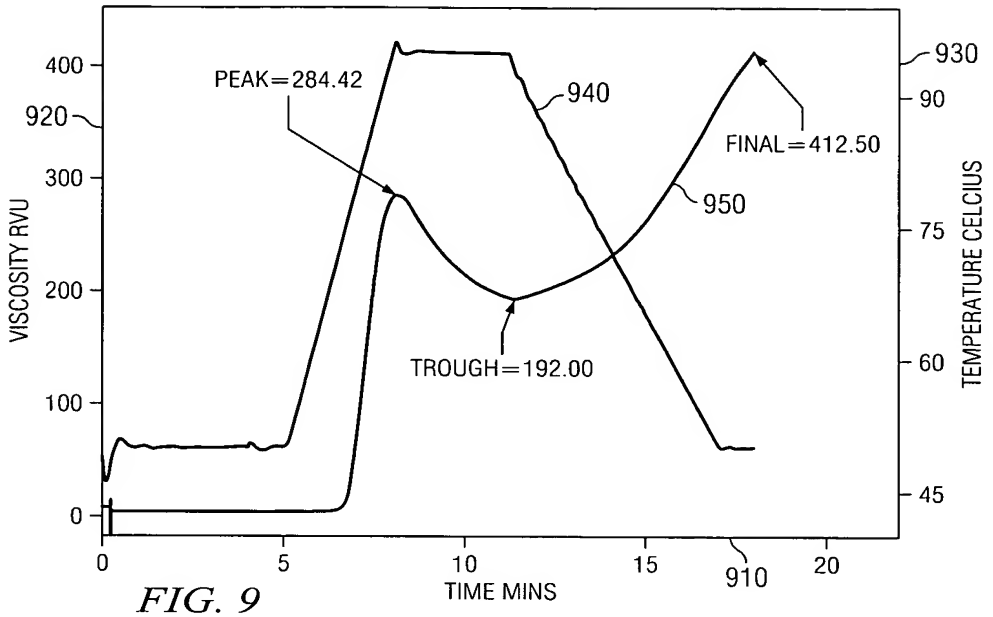


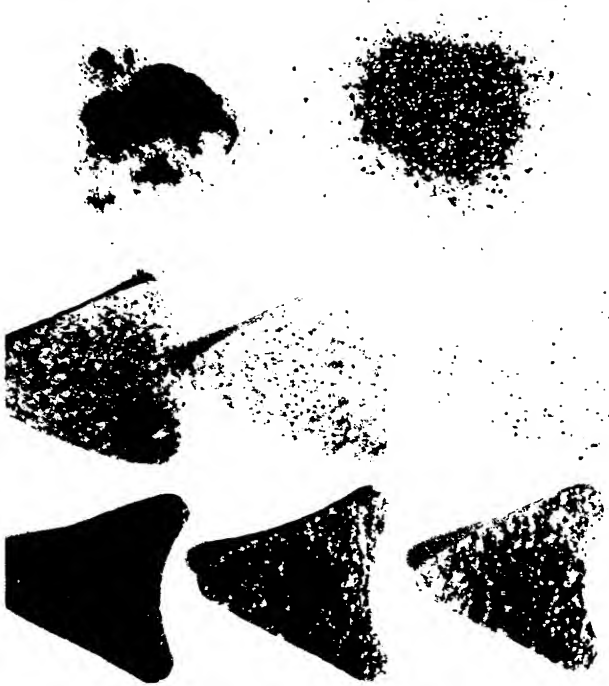


SAMPLE	MOISTURE PERCENTAGE	OIL PERCENTAGE	L-VALUE
CARGILL FLAVOR ENHANCER	7.44	24.20	64.1
LIFELINE MASA	9.84	3.85	78.4
TOASTED CORN FLAVOR	1.70	3.78	49.2

FIG. 7

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FIG. 11